

PENLEY ESTATE

2005 HYLAND SHIRAZ TASTING NOTES

Release: December 2006
Variety: Shiraz
Area: Coonawarra
Analysis: 15% Alcohol, 6.10 g/l Acid, pH 3.49
Country: Australia

Objective: To create a youthful, rich and mellow wine. Created to drink now. A wine of varietal fruits but only the hint of American oak. Oak will add complexity to the flavours and enhance the fruit. This wine must show area characteristics, varietal fruit and have plenty of flavour.

Vintage Comment: After a wet winter, spring was cool to mild followed by a warm and dry summer. Plenty of sunshine and very little rain.

The Wine: The colour is deep purple with a strong ruby red hue. The aroma is varietal with a complex of berry ripeness with huge intensity reflecting the vintage conditions. Strong lifted aromas of ripe berry and spice, with complex savoury elements and some smoky oak. The flavour is rich and strong ripe berries dominate. A soft and rich middle palate with silky oak tannin on the finish to balance the fruit flavours. The 2005 is a full bodied style wine, but elegant with a solid structure.

Maturation: The oak is minimal but discernible, so the small amount of wood tannin and fruit flavours will aid maturation if required. Best enjoyed for the next 1-5 years. Penley wines must have the ability for some bottle age, since there is sometimes 1-2 years between bottling and actual drinking.

Penley's Winemaking Style: Balance is a key feature in all Penley Wines, ensuring successful bottle maturation. This wine shows dominance of fruit with hints of smoky oak and grape tannin. A wine made to enjoy while the young, distinct but elegant, Coonawarra Shiraz characters are evident. Characters of ripe berry and hints of pepper. Aged in 20% new American Oak and 8% new French Oak, 72% 1, 2 and 3 year old American and French oak barrels.

Awards: Awards are now generally given to wines already bottled and labelled. Hence any awards are more likely in the year of sale.

🏆 Gold	Class 11	2006 Limestone Coast Wine Show
🥈 Silver		2007 India Wine Challenge
🥈 Silver		2007 International Wine & Spirit Competition
🥈 Silver		2007 Dallas Morning News Wine Competition
🥈 Silver		2007 Critics Challenge Awards
🥈 Silver		2007 India Wine Challenge
🥈 Silver		2007 Houston Wine Show
🥉 Bronze	Class 74	2007 Royal Melbourne Wine Show
🥉 Bronze		2007 Decanter World Wine Awards
🥉 Bronze		2007 New Zealand International Wine Show
🥉 Bronze	Class 35	2007 Perth Royal Wine Show
🥉 Bronze	Class 19	2007 Royal Adelaide Wine Show
★★★★		Paddy Kendler, Herald Sun May 2007
93 Points		James Hallidays 2008 Wine Companion "Very Good balance and structure"
91 Points		Stephen Tanzers International Wine Cellar, August 2007 "Impressive depth and purity"
90 Points		Wine Spectator September 2007
90 Points		Wine Spectator 11 th July "Smooth and generous" Harvey Steinman
90 Points		Independent Weekly 6 th July "Plush viscosity" Phillip White
Commended		2007 International Wine Challenge

Total Awards Since First Release (1990): 2 Trophy, 1 Trophy Nomination, 8 Gold, 23 Silver, 80 Bronze, 6 90+ Points, 1 Certificate of Excellence, 4 Commendations, 1 Highly Commended.